

Montenidoli | Canaiuolo

Toscana Rosato IGT



The Story: One of the most recognized names in the wine world and one of its most loved personalities, Elisabetta Faggioli and her partner, Sergio Muratori, came to San Gimignano in 1965 and set about creating one of the most special and unique places in Italy. Montenidoli is a 200ha organic farm with 24ha of vineyards, olive trees and vegetables planted in its center. The estate's vineyards are comprised of two primary soil types. In the highest vineyard, where Sangiovese and Colorino are grown, we find terra rossa and the oldest identified Triassic soils in Italy. On the slopes, we find limestone and seashells. These will be some of the most distinctive wines you taste. All of her wines age beautifully, but there is something very special about the way the Vernaccia wines age. These wines are unfiltered and unmanipulated with crazy-low amounts of sulfites. This is what you can do with perfect fruit and a drive that never stops, which Elisabetta never does. I absolutely love this lady and her wines.

Vineyard: The sites of Montenidoli in San Gimignano, which is the City of the Fair Towers. Here, Triassic lands on the highest slopes are the oldest in Tuscany and the only Triassic soils with planted vines: A precious source of minerals for the red varieties.

Vinification: The free run must was fermented slowly in stainless steel tank.

Ageing: This rosato was bottled as soon as the wine was fermented dry, in the winter, to retain freshness

Everything else you want to know about this wine: Montenidoli is the 'mountain of little nests'. The Canaiuolo varietal has red stems and produces wines with aromas of white wine with the richness of red wine. Various Canaiuolo clones are regarded as too light in modern enology and thereby disregarded: Montenidoli finds its fruitiness perfect for rosato and the fossil-rich calcareous soils offer up rich and savory flavors. Elisabetta defines rosato as "a moment of happiness, far from whites and reds, from labels and conformity: It's the aperitif that opens lines of communication, it's the cup that satisfies thirst, a moment of rest and relaxation, or celebration." Try it in a Champagne flute to best appreciate its beautiful color.

Varietal: 100% Canaiuolo

Region: Toscana, IT

Winemaker: Elisabetta Faggioli

Vines Age: Up to 65 years

Production: Small

Farming: Working Organic

Soil: Triassic

Le Storie
Wines